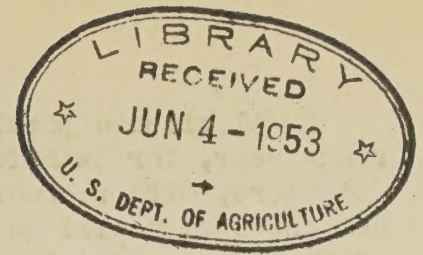


## KITCHEN PARTIES

Suggested Advance Preparations  
By C. Agnes Wilson  
REA Home Economist



### Large Kitchen Parties

1. Range and refrigerator must be installed the day before date set for Kitchen Party, if one is not already there.
2. At least 4 available Convenience Outlets besides those in range should be provided.
3. REA Cooperative is to make arrangements for use of Waffle Iron, Roaster, and large container or Coffee urn for making coffee.
4. Invite 12 to 15 couples (depending on size of house), who are definite range prospects. Invitation should be given 3 days to a week before date of party.
5. Ask women to come, wearing house dresses or aprons, at 3:30 P.M. to help prepare food using various types electrical equipment. (Time should be adapted to local conditions).
6. Invite men to come at 7:00 P.M. to help eat the food, and urge them to come earlier if some motors, pumps, feed grinders, etc., can be displayed and demonstrated by someone from the REA Cooperative office or the County Agent. Time should be adapted to local conditions.
7. REA Cooperative is to arrange for card tables enough to seat the number invited.
8. Inform hostess that home economist will arrive about an hour before guests are asked to come to unpack equipment and groceries. (REA Cooperative is to see that man is available at this time to unload equipment from car).
9. Be sure that County Agent and Home Demonstration Agent and local Home Economics Teachers are invited to at least one Kitchen Party in the area. They may be able to help select a home also to help with publicity.
10. Dealers may cooperate by loaning or installing equipment, giving door prizes and in other ways.
11. For a large kitchen party, it is best to supply the home economist with a helper to pare vegetables, wash dishes etc.

### Home Economist will:

1. Arrange menu, make out grocery list and see that groceries are purchased, conduct demonstration giving instructions for the use of equipment.
2. Provide cooking utensils, cutlery, towels, literature, and other supplies necessary for meeting. These supplies should be the property of the local cooperative.



### Small Kitchen Parties

Small kitchen parties are also effective. When making a call on a new range user, for example, it is wise to have hostess invite in friends and neighbors, either owners or potential owners of electric ranges. The home economist will go over the use care and selection of the various parts of the range, advising to cook whole meals on one part of range and give other features of efficient use. While doing this she could have a surface meal and a surface pudding cooking - maybe some coffee in the deep well cooker. Perhaps she may prefer to cook an upside-down cake or broil something instead. The informal party atmosphere during the after eating puts everyone in a good frame of mind. From 2 to 4 P.M. is usually a good time of day for this type of kitchen party.

Suggested letter to be sent out for Kitchen Parties if written invitations are used. However, invitations over the telephone are good as they help to keep it informal and give an accurate check on numbers as to who is able to attend.

Lamar, Missouri

Sept. 23, 1950.

Mr. and Mrs. Chas. Foraker,  
Lanthe, Missouri

Dear Mr. and Mrs. Foraker:

You are cordially invited to attend a kitchen party given by your Rural Electrification Cooperative at the home of Mr. and Mrs. R. J. McCrea, on Monday afternoon and evening Sept. 27.

The ladies are asked to come at 3:30, wearing house dresses or aprons, and will help Miss C. Agnes Wilson REA Home Economist, to prepare the food, using various kinds of electrical equipment. The men are asked to be there at 7:30 to help eat the food. However, all men who can, are urged to come earlier as there will be an electric food grinder and shallow well pump displayed and demonstrated by Mr. Daugherty and Mr. Glazo.

Yours very truly,

BARTON COUNTY ELECTRIC COOPERATIVE

By

A. Claypool Daugherty, Manager



## RECIPES TO BE USED AT KITCHEN PARTY

C. Agnes Wilson

Region 5, REA Home Economist

## Surface Lemon Pudding

1 c. sugar  
 1½ c. water  
 3 T. butter

grated rind & juice of 1 lemon  
 ¼ t. salt

## Cake Mixture

1 c. cake flour  
 1 ¾ t. baking powder  
 ½ t. salt  
 3 T granulated sugar

1 egg  
 3 T milk  
 3 T melted butter  
 ¼ t. lemon extract

Sift flour, measure then sift with baking powder, salt and sugar. Add egg and milk. Add melted shortening. Beat slightly. Turn dry ingredients into liquid. Beat mixture until smooth. Stir in flavoring.

Combine all ingredients for syrup and cook on "High" heat until mixture comes to a boil. Pour batter into boiling syrup. Cover. When steam escapes from vent, switch to "Simmer" for about 40 minutes. Serves 5 to 6.

## WASH DAY SPECIAL

1# ground steak  
 No. 2½ can tomatoes  
 1 small can kidney beans

½ c. raw rice  
 1 large onion, chopped  
 2 t. chili powder  
 1 t. salt

Brown hamburger in large covered skillet with steam vent in lid. Add other ingredients. Turn on high and leave until steam vent jumps. Turn unit off, but leave standing on unit without removing lid for 45 minutes.

## BROILED DINNER USING LEFT OVERS

Use ham slices not more than 1" thick place on broiler rack about 4" below the unit.

In lower part of broiler, place left over vegetables, pre-cooked sweet potatoes, sprinkled with brown sugar and marshmallows.

Broil scored ham on one side about 12 minutes. Turn. Place halved tomatoes sprinkled with buttered bread crumbs or buttered pineapple slices on top and to the sides of ham. Broil 10 to 12 minutes.



## RECIPES TO BE USED AT KITCHEN PARTY

C. Agnes Wilson

### WELL-COOKER MEAL

Time:  $1\frac{1}{4}$  hours after vegetables and pudding are added  
 $2\frac{1}{4}$  hours, total time.

#### Roast

Season and dredge roast in flour. Brown well on every side in bottom of cooker kettle. Add water and bay leaves. Turn switch to high until steaming, then turn switch to low and cook 1 hour before adding vegetables and pudding. (Use 500' for high and 350' for low with well-cooker with thermostat.)

#### Vegetables

6 onions (medium sized)  
6 potatoes (medium or small).  
6 carrots  
 $\frac{1}{2}$  t. salt

Paro potatoes, onions and carrots. Leave whole placing on top of meat  $\frac{1}{2}$  t. salt. Press down so that pudding pan will fit over vegetables.

#### Steamed Chocolate Pudding

1 tbsp. butter  
 $\frac{1}{2}$  c. sugar  
1 egg  
 $1\frac{1}{2}$  oz. chocolate or  
6 tbsp. cocoa  
1 c. flour

$1\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{2}$  c. milk  
1 tsp. vanilla  
 $\frac{1}{2}$  c. chopped walnuts or pecans  
4 slices of pineapple  
1 small bottle red cherries

Cream butter, add sugar, cream together thoroughly. Add egg, beat. Add melted chocolate. (If cocoa is used, sift with flour and baking powder.) Mix and sift the dry ingredients, add the vanilla to the milk. Add alternately to first mixture. Use whole pineapple ring in center and cut the rest of the pineapple slices in halves and place on bottom of buttered pan, around outer edge. Put cherries in center of pineapples. Add nuts to pudding mixture and place on trivet on top of vegetables in cooker kettle, and cover. Turn switch to high position and cook until steam escapes freely, then turn to low and cook for  $1\frac{1}{4}$  hours.



## OVEN MEAL

C. Agnes Wilson  
Region 5, RRA Home Economist

Ham Loaf

Buttered Boots

Scalloped Potatoes

Prune Apricot Upside Down Cake

Place foods in oven, set at 350°. Cook 1 $\frac{1}{4}$  hrs.

### HAM LOAF

1 lb. ground ham

1 lb. ground beef or pork

$\frac{1}{2}$  c. bread crumbs

$\frac{1}{2}$  c. tomato ketchup

1 egg

$\frac{1}{4}$  c. minced onion

$\frac{1}{2}$  c. chopped pimiento

$\frac{1}{2}$  t. salt

$\frac{1}{8}$  t. pepper

1 t. mustard horseradish

Mix together meats, seasonings, bread crumbs and egg. Pour ketchup into bottom of well greased pan. Pack in the meat mixture. Bake as directed under above menu.

### Buttered Boots

Dice boots. Put in covered pan with oven meal. Add  $\frac{1}{2}$  c. water 1 t. salt and 1 T. sugar. Add butter and vinegar when removed from oven.

### Scalloped potatoes

6 medium-sized potatoes

3 T. butter

2 T. flour

3 c. milk

1 t. salt.

$\frac{1}{4}$  t. pepper

2 T. chopped onion

Pare potatoes; slice thin. Make white sauce of butter, flour, and milk. Put half the potatoes in greased casserole; cover with half the sauce, seasoning and onion. Add remaining potatoes, seasonings, and onion, then remaining sauce. Cover and bake in moderately hot oven. Grated cheese may be added to white sauce. Serves 6.

### Prune Apricot Upside Down Cake

$\frac{1}{4}$  c. butter

$\frac{1}{2}$  c. brown sugar

Stewed apricot halves

Stewed Prune halves

5 T. shortening

Grated rind of 1 lemon

$\frac{2}{3}$  c. sugar

1 egg, beaten

1 c. milk

$2\frac{1}{4}$  c. flour

4 t. baking powder

$\frac{1}{2}$  t. salt

Blend the butter and brown sugar; add lemon rind; spread in bottom of cake pan about 8 inches square and 2 inches deep. Arrange apricots and prune halves to form a design on top of sugar mixture in cake pan. Cream shortening, add sugar gradually, then egg; beat well. Add milk alternately with flour, baking powder, and salt sifted together. Mix thoroughly. Pour batter carefully over fruit in pan; bake as directed under Over Dinner. Turn onto serving platter, upside-down, and serve with whipped cream.

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